BLUE SEAL®

EVOLUTIONSERIES

Gas Target Tops

G57

Service Manual

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WARNING: ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

IMPORTANT: MAKING ALTERATIONS MAY VOID WARRANTIES AND APPROVALS.

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Contents

This manual is designed to take a more in depth look at the G57 Target Top for the purpose of making the units more understandable to service people.

There are settings explained in this manual that should never require to be adjusted, but for completeness and those special cases where these settings are required to change, this manual gives a full explanation as to how, and what effects will result.

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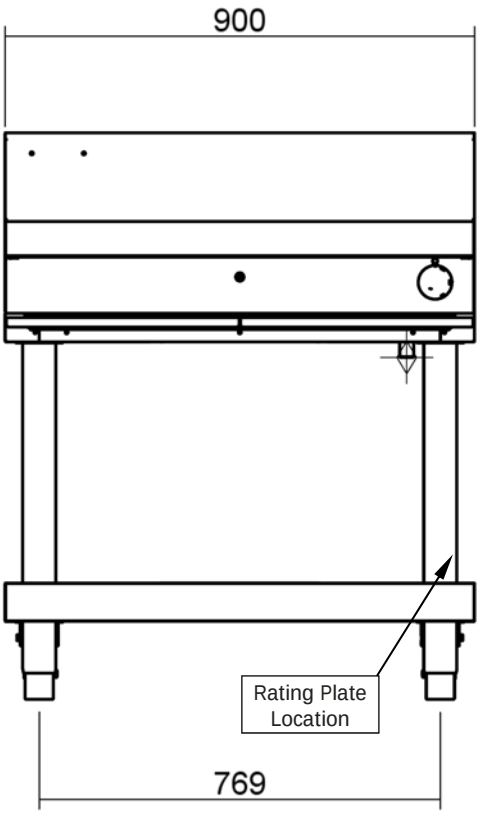
Model: G57-LS



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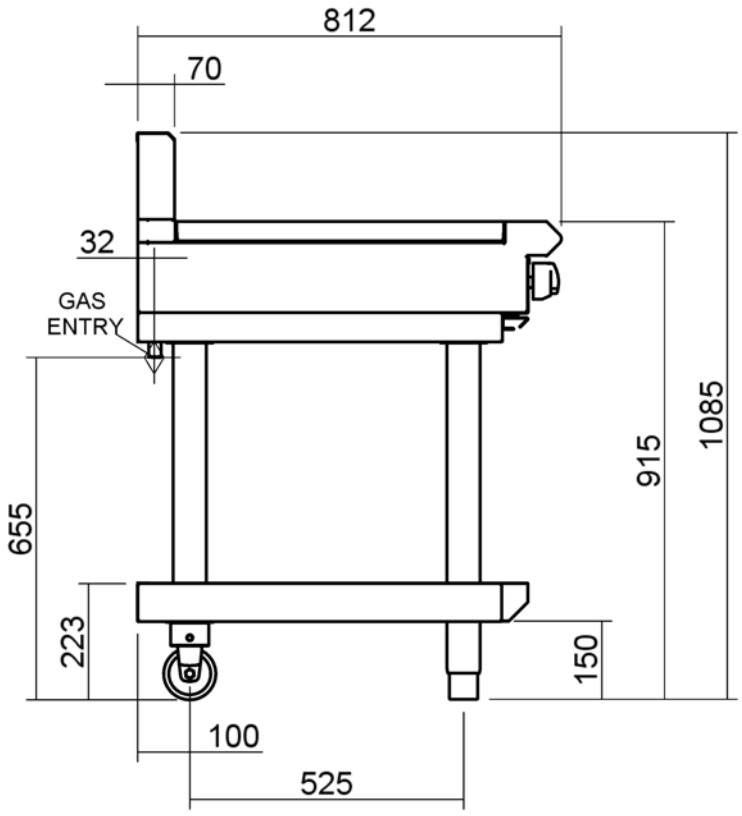

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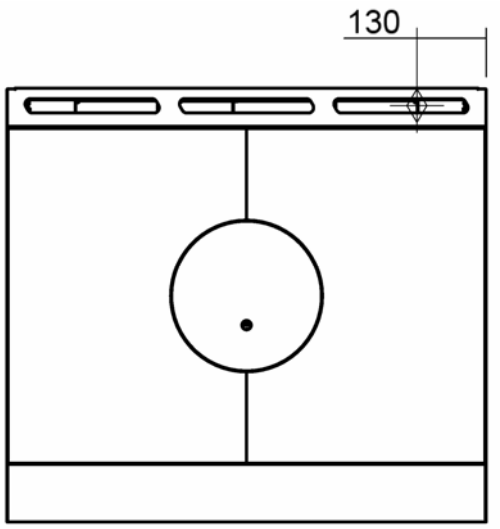

Plan

Weight (Nett)

G57 - LS	180 kg.

Gas Connection Point.

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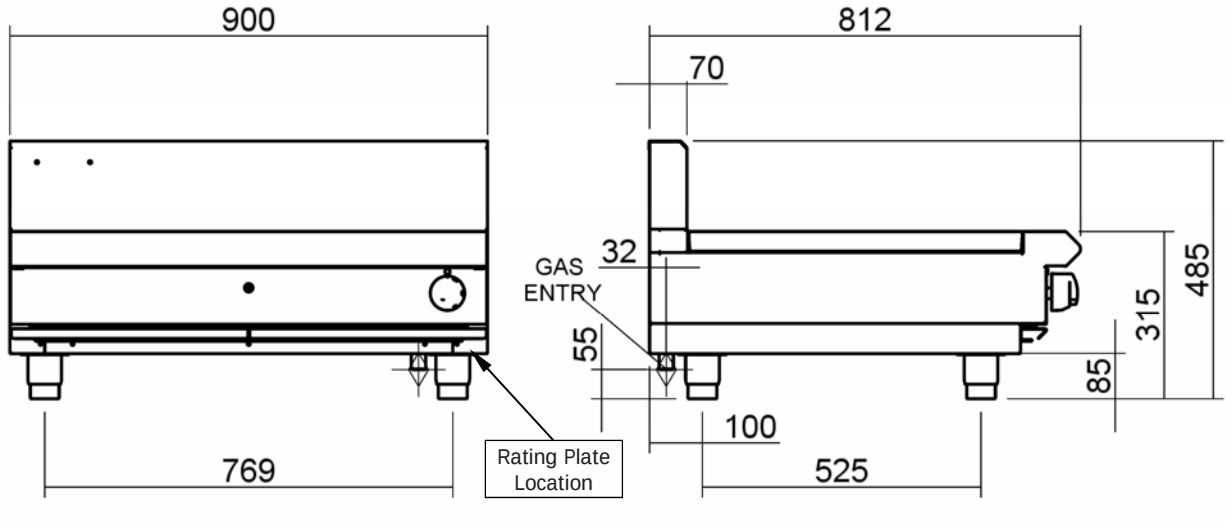
1 Specifications

Model: G57-B



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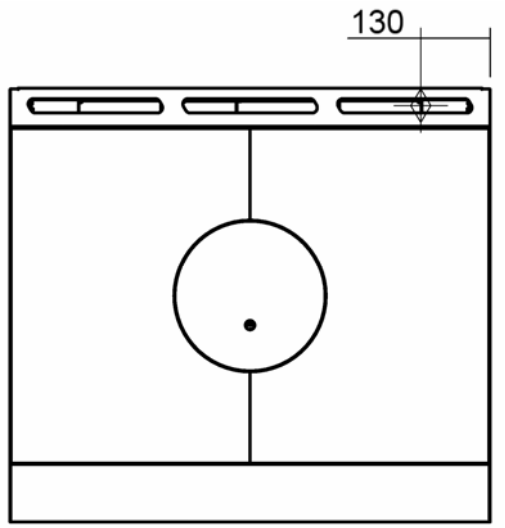

Plan

Weight (Nett)

G57 - B 160 kg.

Gas Connection Point.

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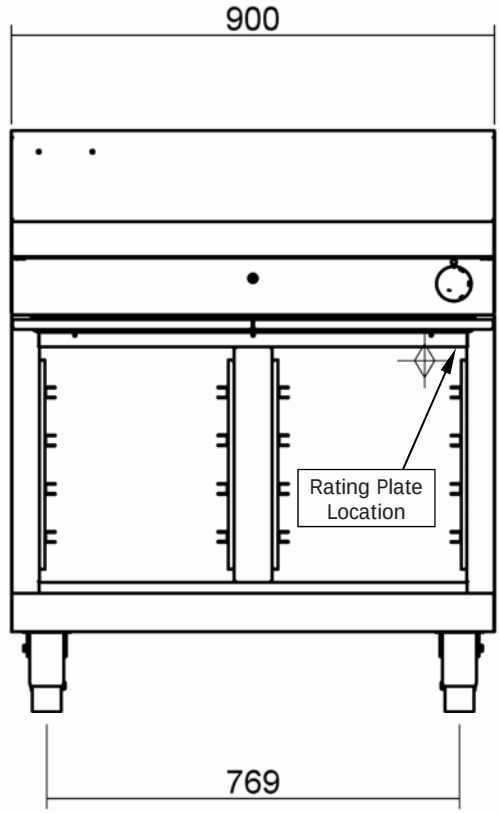
G57-CB



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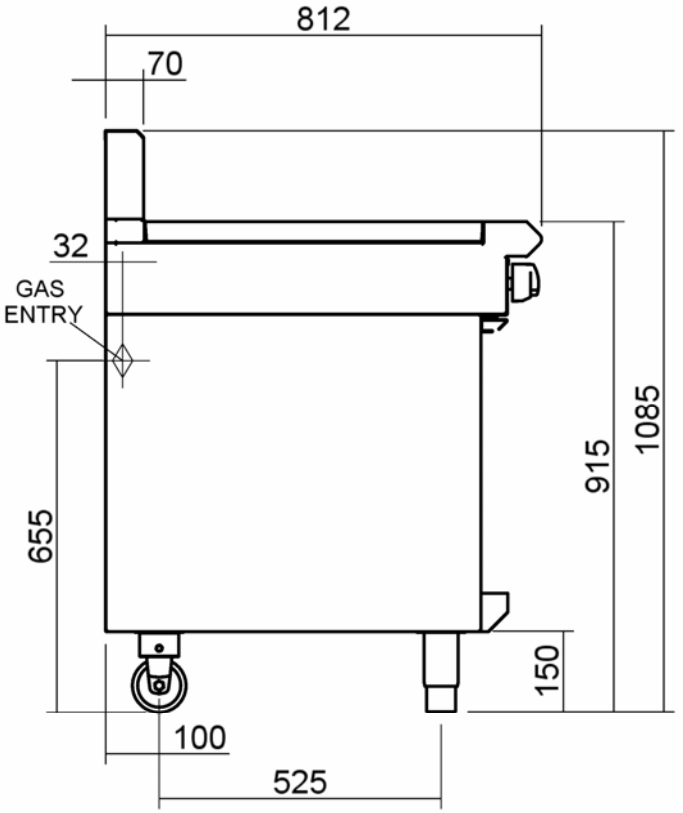

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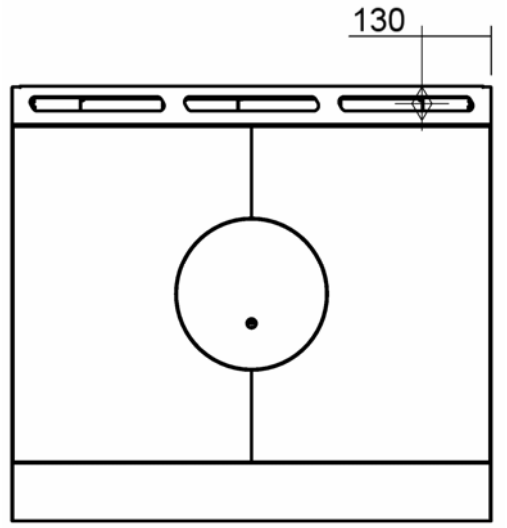

Plan

Weight (Nett)

G57 - CB 200 kg.

Gas Connection Point.

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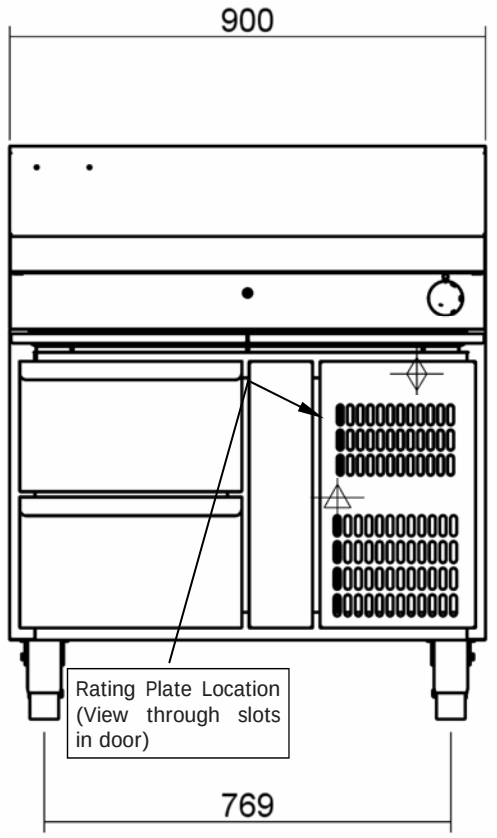
1 Specifications

G57-RB



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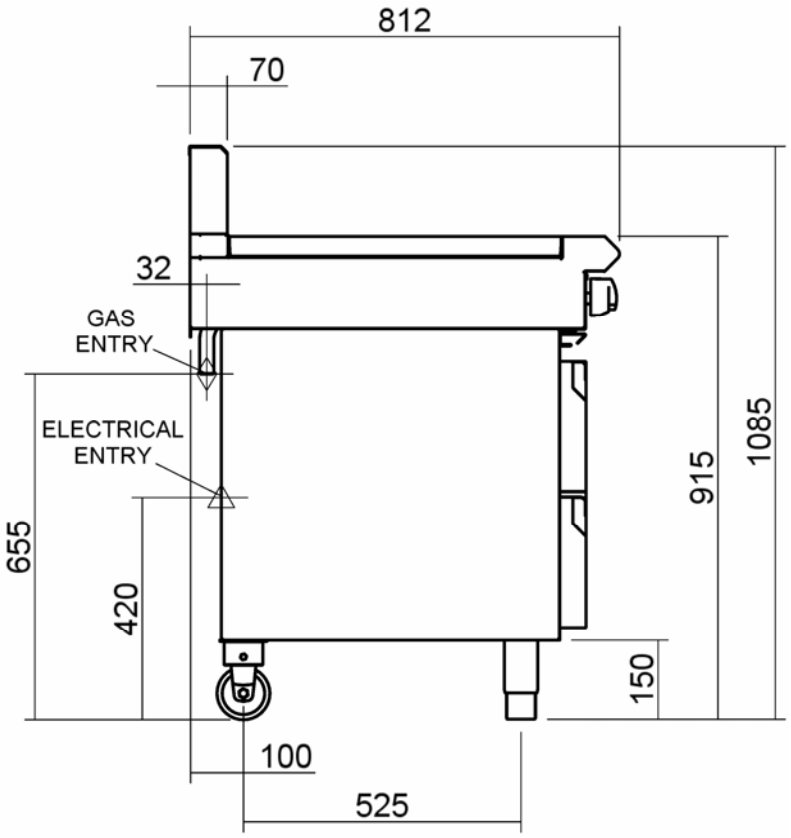

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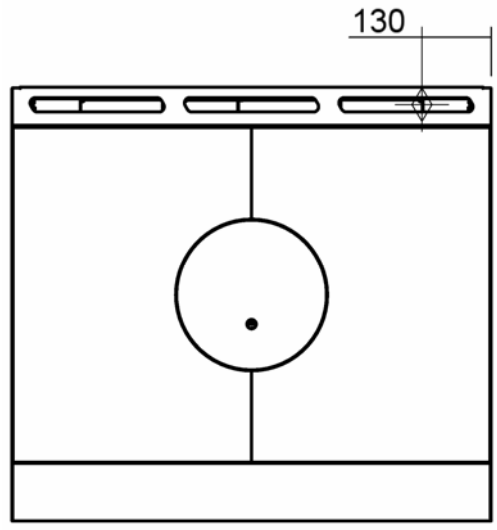

Plan

Electrical Connection Point.

Gas Connection Point.

Weight (Nett)

G57 - RB	240 kg (Including the Refrigeration Cabinet.)

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Model Numbers covered in this Specification

G57 - LS	900mm wide Gas target top hob on leg stand
G57 - B	900mm wide Gas target top bench mount hob
G57 - CB	900mm wide Gas target top hob with base cabinet

Gas Supply Requirements

- Non UK Only

	Natural Gas	LP Gas (Propane)
Input Rate (N.H.G.C.)	45 MJ/hr (42,650 Btu/hr)	45 MJ/hr (42,650 Btu/hr)
Gas Supply Pressure	1.13 - 3.40 kPa (4.5" - 13.5" w.c.)	2.75 - 3.40 kPa (11" - 13.5" w.c.)
Burner Operating Pressure	1.0 kPa (*) (4.0" w.c.)	2.60 kPa (*) (10.0" w.c.)
Gas Connection	$^3/_4$" B.S.P. Male	

- UK Only

Appliance Classification

Category: $II_{2H3P.}$

Flue Type: $A_{1.}$

		Natural Gas (G20)	Propane (G31)
Heat Input (nett)	Nominal	11.5 kW	11.5 kW
	Reduced	4.7 kW	7.9 kW
Gas Rate (nett)	Nominal	1.22 m^3/hr	0.89 kg/hr
	Reduced	0.50 m^3/hr	0.61 kg/hr
Supply Pressure		20 mbar	37 mbar
Burner Operating Pressure		9.8 mbar (*)	27 mbar (*)
Gas Connection		$^3/_4$" B.S.P. Male	

* The burner operating pressure is to be measured at the target top hob manifold test point with the target top burner (Inner and outer ring) operating at full setting. The operating pressure is ex-factory set through the appliance regulator and is not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the 'Gas Conversion' section for details).

Injector Sizes

	Natural Gas	LPG
Target Top Pilot	0.30mm	0.20mm
Target Top Inner Ring	1.70 mm	1.10 mm
Target Top Outer Ring	2.60 mm	1.55 mm

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2 Installation

Installation Requirements

NOTE:

- **It is most important that this Target Top is installed correctly and that operation is correct before use. Installation shall comply with local gas, health and safety requirements.**
- **This appliance shall be installed with sufficient ventilation to prevent the occurrence of unacceptable concentrations of health harmful substances in the room, the appliance is installed in.**

Blue Seal Top Target Tops are designed to provide years of satisfactory service, and correct installation is essential to achieve the best performance, efficiency and trouble-free operation.
This appliance must be installed in accordance with National installation codes and in addition, in accordance with relevant National / Local codes covering gas, electrical and fire safety.

AUSTRALIA:	- AS5601 - Gas Installations.
NEW ZEALAND:	- NZS5261 - Gas Installation.
UNITED KINGDOM	- Gas Safety (Installation & Use) Regulations 1998.
	- BS6173 - Installation of Catering Appliances.
	- BS5440 1 & 2 - Installation Flueing & Ventilation.
	- BS7671 Requirements for Electrical Installation.
IRELAND:	- IS 820 - Non - Domestic Gas Installations.

Installations must be carried out by authorised persons only. Failure to install equipment to the relevant codes and manufacturer's specifications shown in this section will void the warranty.
Components having adjustments protected (e.g. paint sealed) by the manufacturer are only allowed to be adjusted by an authorised service agent. They are not to be adjusted by the installation person.

Unpacking

- Remove all packaging and transit protection from the appliance including all protective plastic coating from the exterior stainless steel panels.
- Check equipment and parts for damage. Report any damage immediately to the carrier and distributor.
- Ensure that the 4 adjustable feet are fitted with the protruding centre screw. (Not fitted on G57 - RB Models).
- Report any deficiencies to the distributor who supplied the appliance.
- Check that the available gas supply is correct to that shown on the rating plate. Refer to the 'Dimensions' section for rating plate locations for the different models.

Location

1. Installation must allow for a sufficient flow of fresh air for the combustion air supply.

Combustion Air Requirements:	
Natural Gas	12 m^3/hr
LPG	12 m^3/hr

2. Installation must include adequate ventilation means, to prevent dangerous build up of combustion products.
3. Never directly connect a ventilation system to the appliance flue outlet.
4. Any gas burning appliance requires adequate clearance and ventilation for optimum and trouble-free operation. The minimum installation clearances shown below are to be adhered to.
5. Position the target top in its approximate working position.
6. All air for burner combustion is supplied from underneath the appliance. The legs must always be fitted and no obstructions placed on the underside or around the base of the appliance, as obstructions will cause incorrect operation and/or failure of the appliance.

NOTE: Do not obstruct or block the appliances flue. Never directly connect a ventilation system to the appliance flue outlet.

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7. If the Target Top is fitted with a Refrigeration Cabinet, the cabinet must NOT be installed in an explosive environment, the open air or exposed to rain. The following considerations should be made;-
   - The Cabinet must be located away from heat sources (radiators ovens and other heat generating kitchen appliances) and direct sunlight.
   - Must be protected from draughts.
   - Air circulation around the condensing unit must not be obstructed.

Clearances

NOTE: Only non-combustible materials can be used in close proximity to this appliance.

	Combustible Surface	Non Combustible Surface
-B/-CB/-LS models:		
Left/Right Hand Side	50 mm	0 mm
Rear	50 mm	0 mm
-RB model:		
Sides / Rear	75 mm	75 mm *

* For additional clearances information refer to the Refrigeration Cabinet Installation and Operation Manual supplied with the Refrigeration Cabinet.

Assembly

NOTE:

- The Leg Stand Model (G57-LS), will require assembly. Refer to the 'Leg Stand Models Only' information below for assembly instructions.
- All Models are delivered completely assembled. No further assembly is required, with the exception of the Leg Stand Model (G57-LS), this will require assembly. Refer to the Fitting of Adjustable Feet / Rear Rollers to Leg Stand Units' information below for assembly instructions.
- The appliance rear leg housings can be fitted with:-

  Adjustable feet to assist with levelling of the appliance on uneven floors.

  Rear rollers to enable the appliance to be easily moved for positioning and cleaning purposes.

Optional Accessories (Refer to Replacement Parts List)

- Plinth Kit. For installation details, refer to the instructions supplied with each kit.

Bench Models

1. Check that all the feet (and castors) are securely fitted.
2. Adjust the feet to make the Target Top steady and level.

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2 Installation

Gas Connection

NOTE: ALL GAS FITTING MUST ONLY BE CARRIED OUT BY AN AUTHORISED PERSON.

1. Blue Seal Target Tops do not require an electrical connection, as they function totally on the gas supply only.
2. It is essential that the gas supply is correct for the target top to be installed and that adequate supply pressure and volume are available. The following checks should therefore be made before installation:-

   a. **Gas Type** the appliance has been supplied for is shown on the coloured sticker located above the gas connection and next to the rating plate. Check that this is correct for the gas supply the appliance is being installed for. The gas conversion procedure is detailed in this manual.

   b. **Supply Pressure** required for this appliance is shown in the "Specifications" section of this manual. Check the gas supply to ensure adequate supply pressure exists.

   c. **Input Rate** of this appliance is stated on the Rating Plate and in the "Specifications" section of this manual. The input rate should be checked against the available gas supply line capacity. **Particular note should be taken if the target top is being added to an existing installation.**

NOTE: It is important that adequately sized piping runs directly to the connection joint on the appliance with as few tees and elbows as possible to give maximum supply volume.

3. Fit the gas regulator supplied, into the gas supply line as close to the appliance as possible.

NOTE: The gas pressure regulator provided with this appliance is convertible between Natural Gas and LPG and is already converted ex-factory to the gas type labelled beside the gas connection point. The regulator outlet pressure is fixed ex-factory and it is NOT to be adjusted.

The regulator connections are $^3/_4$" BSP female.
The connection to the appliance is $^3/_4$" BSP male.
(Refer to the "Specifications" section for the gas supply location dimensions).

NOTE: A Manual Isolation Valve must be fitted to the individual appliance supply line.

4. Correctly locate the appliance into its final operating position and using a spirit level, adjust the legs so that the unit is level and at the correct height.
5. Connect the gas supply to the appliance. A suitable jointing compound which resists the breakdown action of LPG must be used on every gas line connection, unless compression fittings are used.
6. Check all gas connections for leakages using soapy water or other gas detecting equipment.

WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

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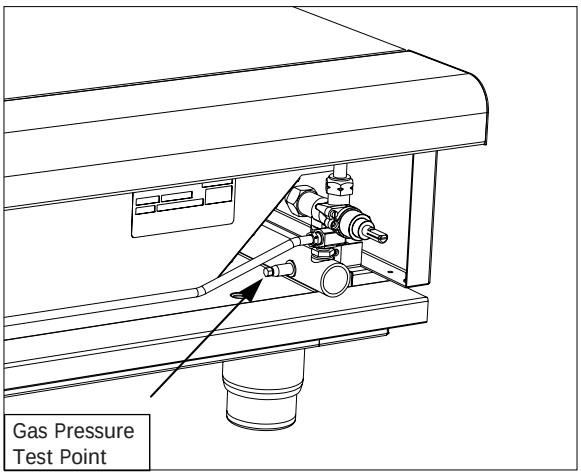
7. Check that the gas operating pressure is as shown in the “Specifications” section.

NOTE: The operating pressure to be measured at the manifold test point and with the burner operating at the “High Flame” setting.

8. Turn off the mains gas supply and bleed the gas out of the appliance gas lines.
9. Turn on the gas supply and the appliance.
10. Verify the operating pressure remains correct.

NOTE: This appliance is fitted with adjustable feet to enable the appliance to be positioned securely and level. This should be carried out on completion of the gas connection.



Commissioning

Before leaving the new installation;

Check the following functions in accordance with the operating instructions specified in the “Operation” section of the User manual.

- Light the Pilot Burner.
- Light the Main Burner.
- Check the Low Fire burner operation.
- Check the High Fire burner operation.

Ensure that the operator has been instructed in the areas of correct lighting, operation, and shutdown procedure for the appliance.

The User manual must be kept by the owner for future reference, and a record of *Date of Purchase, Date of Installation* and *Serial Number of the Appliance* recorded and kept with the manual. (These details can be found on the Rating Plate. Refer to the ‘Dimensions’ section for Rating Plate location for all models).

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

For the Refrigeration Cabinet Installation details refer to the Refrigeration Cabinet Installation and Operation manual supplied with the appliance.

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Description of Controls

Gas Control Knob

- OFF Position
- PILOT Burner
- HIGH Flame
- LOW Flame

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3.2 Explanation of Control System

Safety System

The purpose of the safety system is to shut off the flow of gas if the pilot flame goes out. It is comprised of the flame itself, the thermocouple, and the flame failure gas valve.

The pilot flame is lit by holding in the gas control knob, which in turn temporarily pushes the plunger inside the safety valve open and allows gas to flow through. Once the burner is lit, the thermocouple will begin to generate millivolts (after about 10 to 30 seconds of being heated) and will energize the electromagnet inside the gas valve. Once energized the electromagnet holds the plunger inside the gas valve in the open position. The plunger has to have been pushed all the way in for the electromagnet to be able to hold it in place. If the burner flame goes out for some reason, the thermocouple will cool after about 10 to 30 seconds and stop generating millivolts. The electromagnet will then de-energize, and the plunger will snap shut, cutting off the flow of gas.

Detail of each component in the safety system is explained below.

Thermocouple

The thermocouple is a device that generates electricity when heat is applied to the tip.

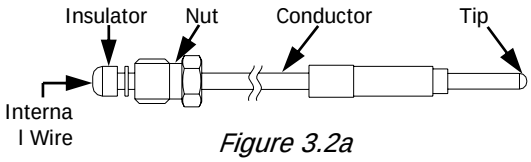

Figure 3.2a

The tip of the thermocouple is located in the pilot burner flame, and the nut at the other end of the thermocouple screws into the back of the gas valve. Inside the copper tubing is a wire which is joined at the tip but insulated from the rest of the tubing. These two parts (the copper tubing and wire) make up the "wiring" for an electrical circuit. When these two dissimilar metals, wire and tip, are heated an electrical voltage is produced. This type of thermocouple generates between 7 and 30 millivolts when heated in the pilot flame.

Electromagnetic Flame Failure Gas Valve

The purpose of the safety valve is to shut off the flow of gas if the pilot flame goes out.

Inside the body of the gas valve is an electromagnet connected to a spring loaded plunger. When the electromagnet is energized, it holds the plunger in, allowing gas to flow through the valve. When the electromagnet is de-energized, the plunger snaps to the closed position, stopping the flow of gas.

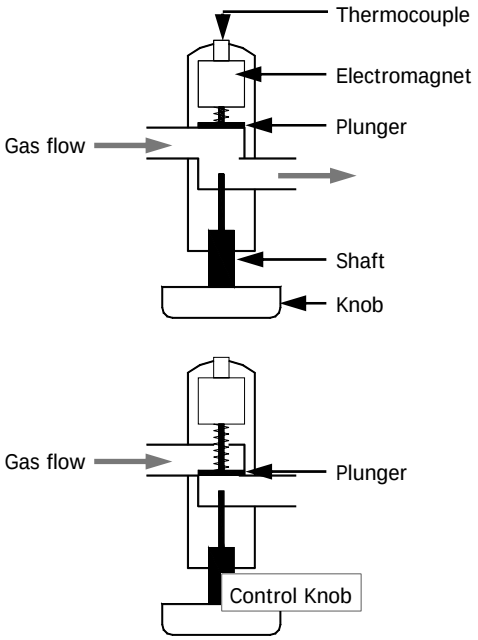

Figure 3.2b

Millivolts are provided to the electromagnet by the thermocouple (not shown) which generates millivolts when heated. The thermocouple screws into a fitting at the back of the gas valve to make an electric connection. By pressing in the gas control knob, the plunger can be temporarily held open while lighting. There's two reasons for this; gas has to flow through the safety valve to make it possible to light the pilot burner, and secondly the plunger has to be pushed all the way in for the electromagnet to hold it in. I.e.; the electromagnet is strong enough to hold the plunger in once there, but is not strong enough to pull it in by itself. Sometimes a problem with the flame not staying lit after releasing the button can be attributed to not pushing the plunger all the way in.

The Troubleshooting Guide (Section 5) should be used to identify any incorrect operation. On correct identification of the operating fault the Troubleshooting Guide will make reference to the corrective action required, or refer to the Fault Diagnosis section and/or Service section to assist in correction of the fault.

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4 Cleaning / Maintenance

Caution:

ALWAYS TURN OFF THE GAS SUPPLY BEFORE CLEANING.

THIS UNIT IS NOT WATER PROOF.

DO NOT USE WATER JET SPRAY TO CLEAN INTERIOR OR EXTERIOR OF THIS UNIT.

4.1 Cleaning

Exterior

- Clean with detergent. Baked on deposits or discolouration may require a good quality stainless steel cleaner or stainless steel wool. Always apply cleaner when Target Top is cold and rub in the direction of the grain.

Target Top Castings

- **DO NOT use water on castings while still hot as cracking may occur.** Allow castings to cool and remove for cleaning. Clean with hot water, detergent solution and a scrubbing brush. Dry thoroughly with a dry cloth.

Target Top

- This should be kept clean of any build up of spillage's of food. Provided the cast iron work surface is regularly used it will maintain itself in good condition with no special cleaning requirements being necessary.
- Clean any food residue and spillage from the channels around the centre casting and main plates before use.

4.2 Routine Maintenance Checks

- To achieve the best results cleaning must be regular and thorough and all controls and mechanical parts checked and adjusted periodically by a competent serviceman. It is recommended that the unit is serviced every 6 months. If any small faults occur, have them attended to promptly. Don't wait until they cause a complete breakdown.

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5.1 Trouble Shooting Charts

5.1.1 Target Top

Fault	Possible Cause	Remedy
Pilot won't light	No gas supply.	Ensure gas supply is connected and on (bottles no empty).
	Gas pressure too low.	Check gas supply pressure. **(Refer specifications section)**
	Blocked pilot injector.	Clean or replace pilot injector. **(Refer service section 6.2.3)**
	Knob on gas control won't go fully in.	Remove obstruction / correct control panel mounting.
	Faulty gas control.	Replace gas control. **(Refer service section 6.2.6)**
Pilot flame small	Gas pressure too low.	Check gas supply pressure. **(Refer specifications section)**
	Pilot injector restricted. **(Refer fault diagnosis 5.2.1)**	Clean or replace pilot injector. **(Refer service section 6.2.3)**
Pilot goes out when knob released	Releasing knob before the thermocouple heated.	Hold control in for longer (10 s), see if pilot will stay lit.
	Pilot flame too small. **(Refer fault: Pilot Flame Small)**	Correct fault.
	Thermocouple faulty. **(Refer fault diagnosis 5.2.1)**	Replace thermocouple. **(Refer service section 6.2.1)**
	Gas control magnet faulty. **(Refer fault diagnosis 5.2.1)**	Replace gas magnet. **(Refer service section 6.2.7)**
Pilot goes out when main burner comes on	Incorrect gas pressure.	Check supply / adjust pressure. **(Refer specifications section)**
	Faulty gas control.	Replace gas control. **(Refer service section 6.2.6)**
Main burners will not light	Incorrect supply pressure.	Adjust supply pressure.
	Wrong size or blocked injectors.	Replace / clean injectors. **(Refer service section 6.2.5)**
	Small pilot flame. **(Refer fault: Pilot Flame Small)**	Correct fault.
	Faulty gas control.	Replace gas control. **(Refer service section 6.2.6)**

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5.2 Fault Diagnosis Gas

5.2.1 Pilot drops out

Pilot flame too small

If pilot can be lit but the flame is too small to impinge on the thermocouple, then check the gas pressure. If ok, remove pilot injector from pilot burner and check for blockages and/or correct size.

Thermocouple faulty

Inspect thermocouple for build-up of carbon or food deposits on the tip. Clean off any deposits, taking care not to scratch off the aluminium coating on the thermocouple.

Check that the thermocouple tip is in the flame zone of the pilot burner. When the burner is lit, the flame should impinge on the top 5mm of the thermocouple tip.

NOTE: The thermocouple should not touch the burner.

Check thermocouple connection to gas control is firm (loose connections will cause resistance in millivolt circuit and result in pilot outage).

If connection is OK and above (step 1) has been checked and thermocouple flame will still not hold it is necessary to remove thermocouple and check millivolt circuit (refer section 6.3.1 for removing the thermocouple).

NOTE: Ensure gas is isolated / turned off at the source.

With a lighter apply a flame to the thermocouple tip insuring correct flame impingement. Using a multi meter (with the flame still being applied to the thermocouple tip) measure the voltage between the end of the thermocouple and earth (the body of the thermocouple). A good thermocouple should generate 20-30mV. If the thermocouple is giving less than 10mV, then it is faulty—replace.

Gas magnet faulty

If thermocouple millivoltage is above 10mV and the pilot still will not hold then the gas magnet is faulty - replace.

5.2.2 Piezo ignitor not sparking

Short in high tension lead

If repeated sparking of the piezo shows intermittent sparking at the electrode, then the lead should be traced to find area of short. This can normally be visually seen as the spark arcs. If the lead is shorting the best solution is to replace it, as the electrical insulation strength of the lead may have deteriorated.

If the spark arc can be seen at the electrode insulator at the pilot burner instead of at the electrode tip, then the insulator probably has a fracture and should be replaced.

Piezo ignitor faulty

If no spark at all can be generated, remove piezo ignitor and hold close to the hob body, depress piezo ignitor and if a spark cannot be generated to hob body the piezo ignitor is faulty and should be replaced.

NOTE: If piezo ignition fails, the pilot can be manually lit in the interim until the piezo circuit is repaired. A standard taper torch or matches/ lighter can be used for manual back-up ignition.

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ALL INSTALLATION AND SERVICE REPAIR WORK MUST BE CARRIED OUT BY QUALIFIED PERSONS ONLY.

WARNING: ENSURE GAS SUPPLY IS SWITCHED OFF BEFORE SERVICING

ALWAYS CHECK / TEST FOR GAS LEAKS AFTER SERVICE REPAIRS ON THE GAS SYSTEM

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6.1 Access

6.1.1 Control panel

1) Remove control knob.
2) Remove two screws from underside of control panel (one at each end). Panel can now be pulled out at the bottom and lifted off the top locating tags.

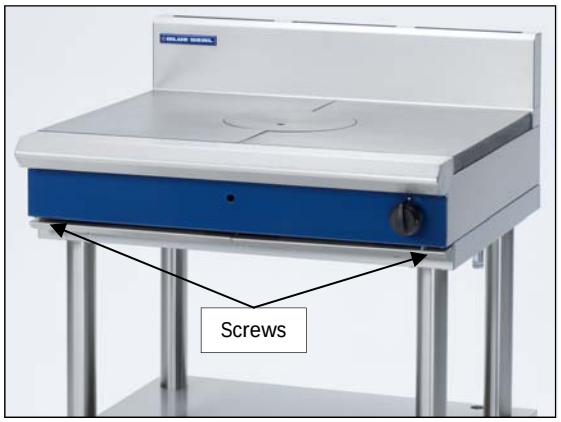

Figure 6.1.1

6.2 Replacement-Target top

6.2.1 Thermocouple

1) Remove target top castings. Remove control panel (refer 6.1.1).
2) Remove two front refractory bricks, and undo the two burner securing screws. The main burner can now be removed.
3) Remove the right hand base refractory brick to allow access to the pilot burner assembly.

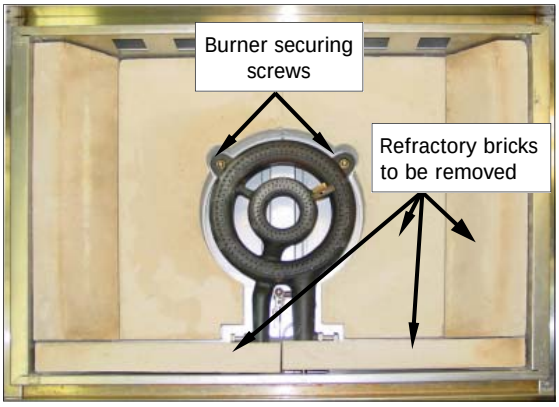

Figure 6.2.1a

4) Remove pilot assembly bracket screw and support bracket. Remove thermocouple from pilot burner bracket.

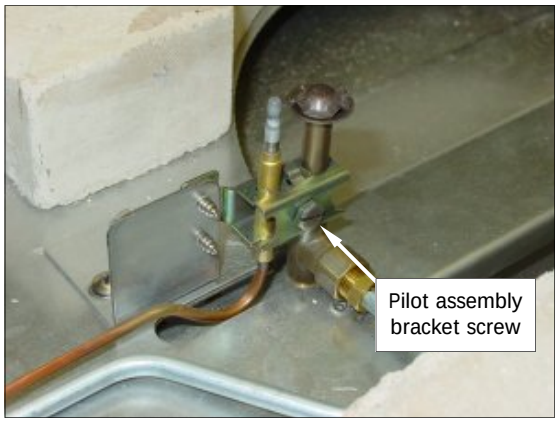

Figure 6.2.1b

5) Remove right hand angled side refractory brick to allow access to the thermocouple gas control connection.
6) Remove thermocouple access panel.
7) Remove thermocouple from gas control.
8) Fit new thermocouple and reassemble in reverse order.

NOTE: When screwing thermocouple back into gas control, once threaded up tighten up another ¼ turn only. Do not over-tighten.

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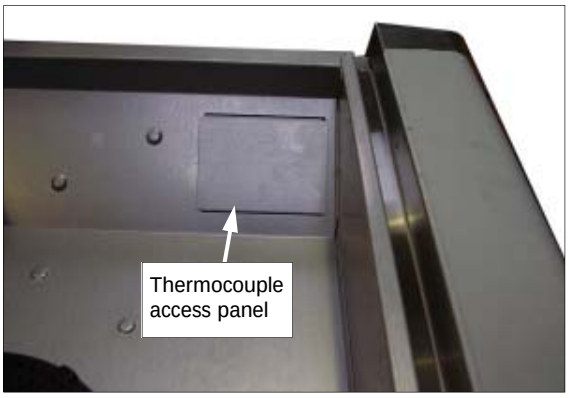

Figure 6.2.1c

Figure 6.2.1d

6.2.2 Pilot burner

1) Remove target top castings.
2) Remove two front refractory bricks, and undo the two burner securing screws. The main burner can now be removed.
3) Remove the right hand base refractory brick to allow access to the pilot burner assembly.
4) Disconnect pilot supply line from pilot assembly.
5) Remove pilot assembly bracket screw and support bracket.
6) Remove pilot burner– replace.
7) Re-assemble in reverse order.

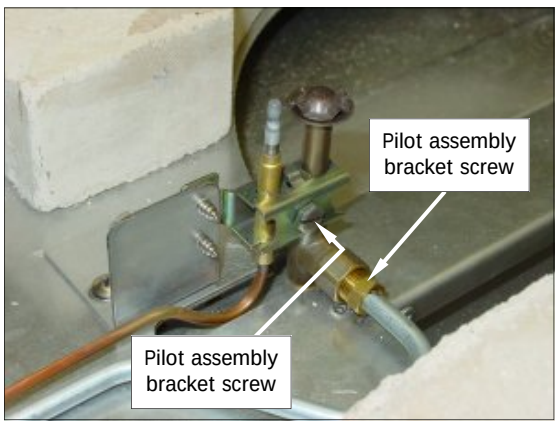

Figure 6.2.2

6.2.3 Pilot injector

1) Remove target top castings.
2) Remove two front refractory bricks, and undo the two burner securing screws. The main burner can now be removed.
3) Remove the right hand base refractory brick to allow access to the pilot burner assembly.
4) Disconnect pilot supply line from pilot assembly.
5) Remove pilot assembly bracket screw and support bracket.
6) Remove pilot assembly and undo screw in bottom of injector mount, unscrew injector– replace.
7) Re-assemble in reverse order.

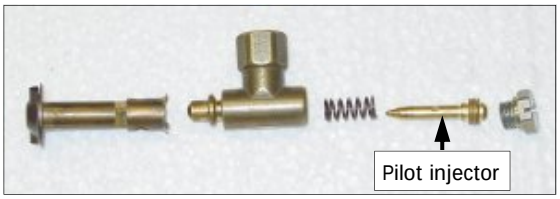

Figure 6.2.3

6.2.4 Main burner

1) Remove target top castings.
2) Undo two burner securing screws
3) Remove two refractory bricks at front of target top.
4) Lift out burner.
5) Replace and re-assemble in reverse order.

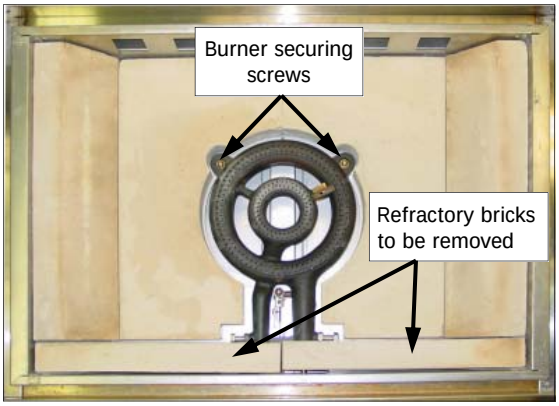

Figure 6.2.4

NOTE: When refitting main burner, ensure that burner is pulled fully towards the front of the unit before tightening the two screws.

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6.2.5 Main burner injectors

1) Remove control panel (refer 6.1.1).
2) Remove main burner (refer 6.2.4).
3) Unscrew main burner injector(s) from support bracket.
4) Re-assemble in reverse order.

Figure 6.2.5

6.2.6 Gas control valve

1) Remove control panel (refer 6.1.1).
2) Disconnect pilot supply pipe, main injector supply pipe and gas control supply pipe from gas control. Bring gas control forward enough to enable access to thermocouple. Remove thermocouple from the rear of gas control.
3) Remove gas control from target top.
4) Re-assemble in reverse order.

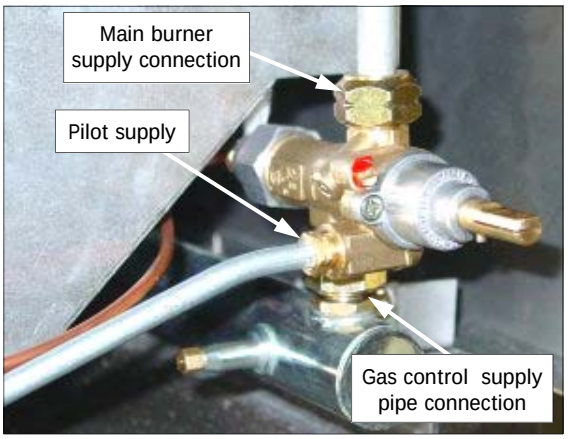

Figure 6.2.6

6.2.7 Gas control magnet

1) Remove hob control panel (refer 6.1.1).
2) Disconnect thermocouple and all piping from the gas control.
3) Remove the gas control.
4) On suitable work surface, remove rear nut from gas control.

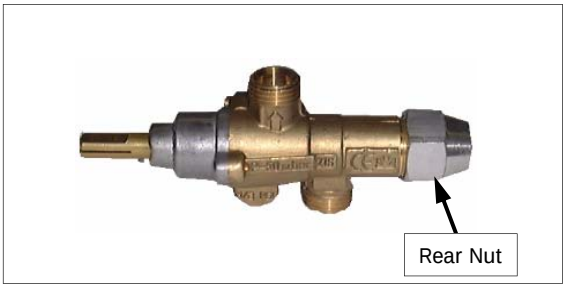

Figure 6.2.7a

5) Extract gas magnet.
6) Replace and reassemble in reverse order.

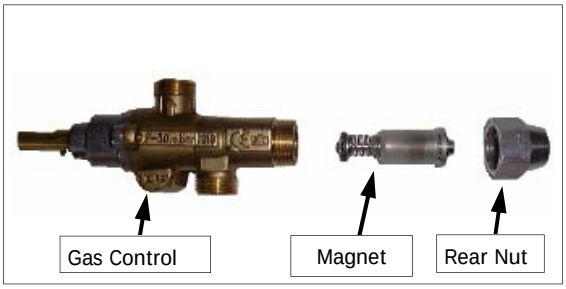

Figure 6.2.7b

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6.5 Adjustment / Calibration

6.5.1 Gas control re-greasing

1) Isolate gas supply.
2) Remove two screws holding shaft plate to gas control body and remove control shaft and plate. Note orientation of shaft for correct re-assembly.

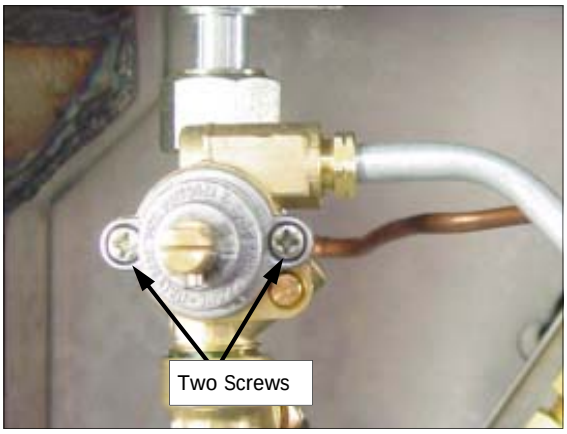


Figure 6.51a

3) Using needle nose pliers or similar, pull out gas control spindle, again noting its orientation.

Figure 6.51b

4) Apply a suitable high temperature gas cock grease or lubricant such as ROCOL - A.S.P (Anti scuffing paste) to the outside of the spindle.
5) Replace spindle and re-assemble gas control in reverse order.

6.5.2 Target Top low fire rate adjustment

1) Remove control panel (refer 6.2.1).
2) With burner running and control in low fire position, adjust low fire screw to give desired flame.

Recommended settings: Nat Gas 2.5 turns out
LP Gas 1 turn out

3) Re-assemble in reverse order.

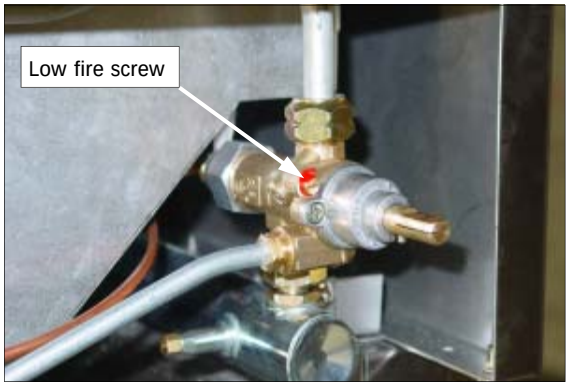


Figure 6.5.2

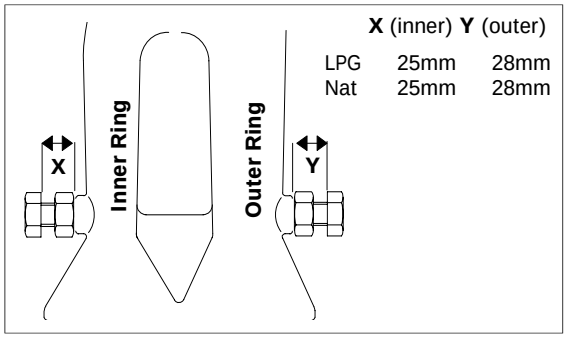
6.5.3 Burner aeration adjustment

The inner and outer burner rings can be individually adjusted to give the best performance.

1) Remove all cast iron plate sections.
2) If pilot is not alight, see ignition of pilot burner (operation section).
3) Turn burner on. Flame should be blue/green in colour on both rings, have good flame inner cone definition and show no signs of flame lift off from the ports. If not, adjust mixer screw on venturi of burner (LH screw for inner burner ring / RH screw for outer burner ring) until flame is correct. Initial mixer screw settings should be as as follows, then fine adjust as necessary.

NOTE: The pilot burner has a fixed orifice and cannot be adjusted.

4) Replace cast iron plate sections.



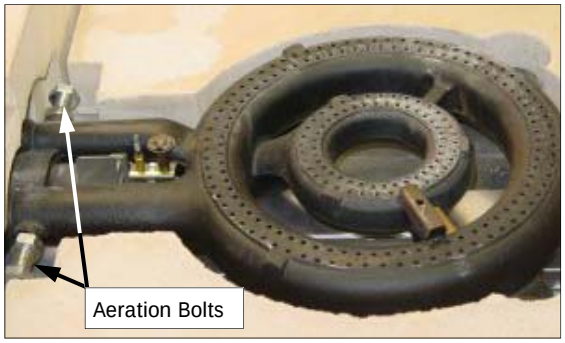


Figure 6.5.3

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7 Accessories

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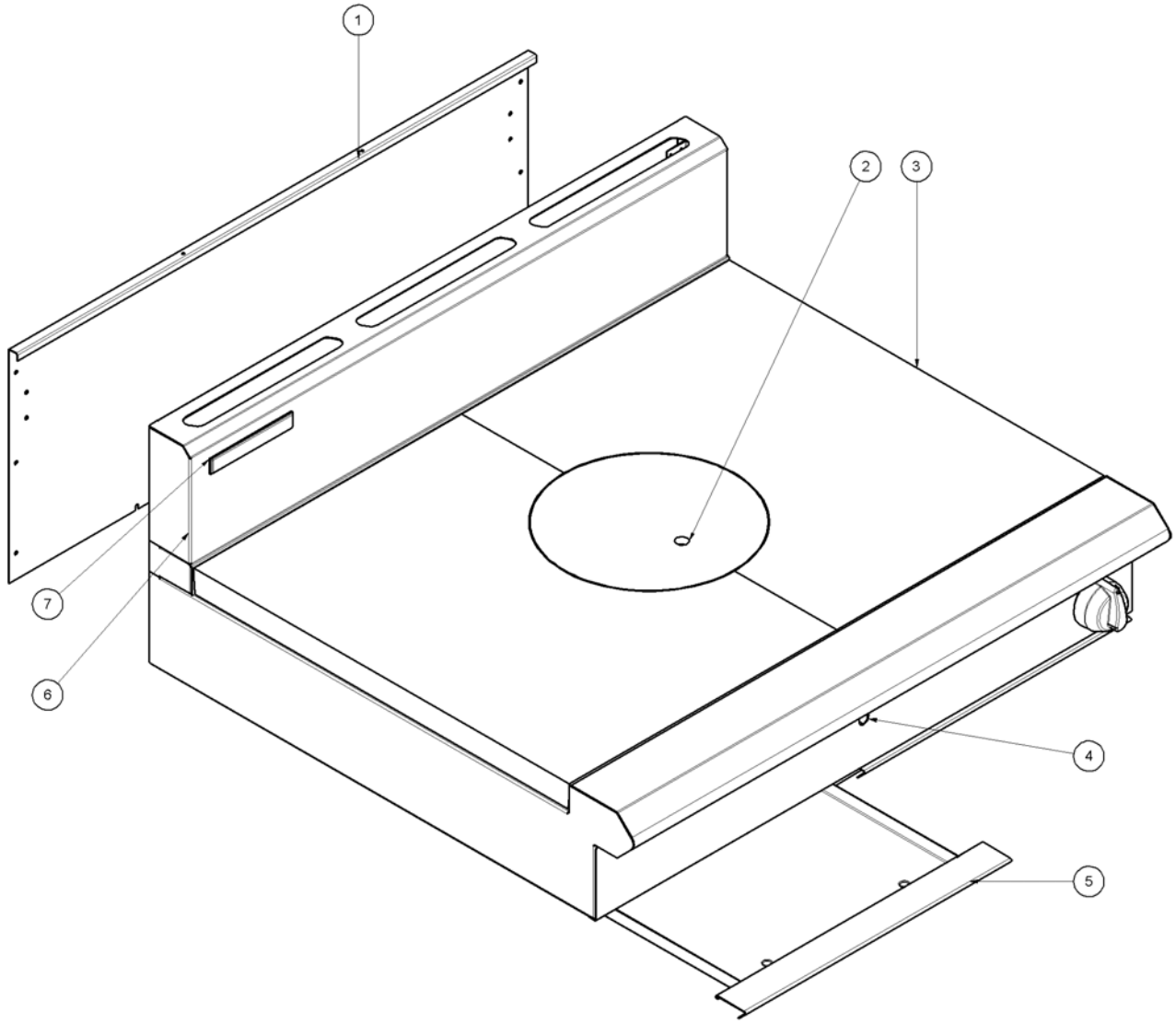
8.1 G57 Target Top

8.1.1 Main Assembly



ITEM	PART NO	DESCRIPTION
1	227836	BACK PANEL
2	227012	CENTRE RING CASTING
3	227013	HALF CASTING
4	227551	CONTROL PANEL
5	228883	SPILL TRAY 450mm WA WLDF
6	227842	SPLASHBACK
7	227618	WALDORF BADGE

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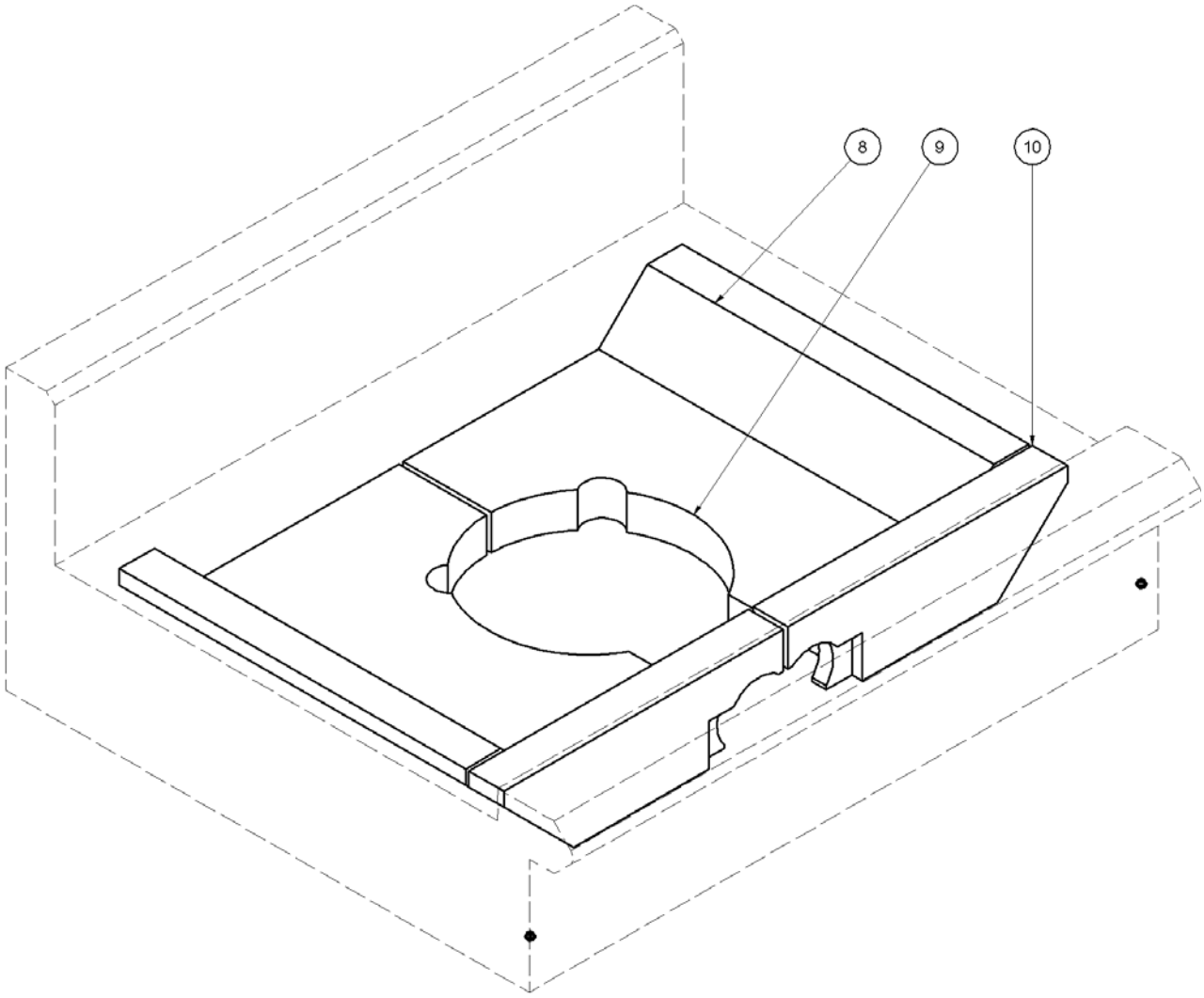
8.1.2 Insulation



ITEM	PART NO	DESCRIPTION
8	227009	SIDE INSULATION BLOCK
9	227008	BASE INSULATION BLOCK
10	227010	FRONT INSULATION BLOCK

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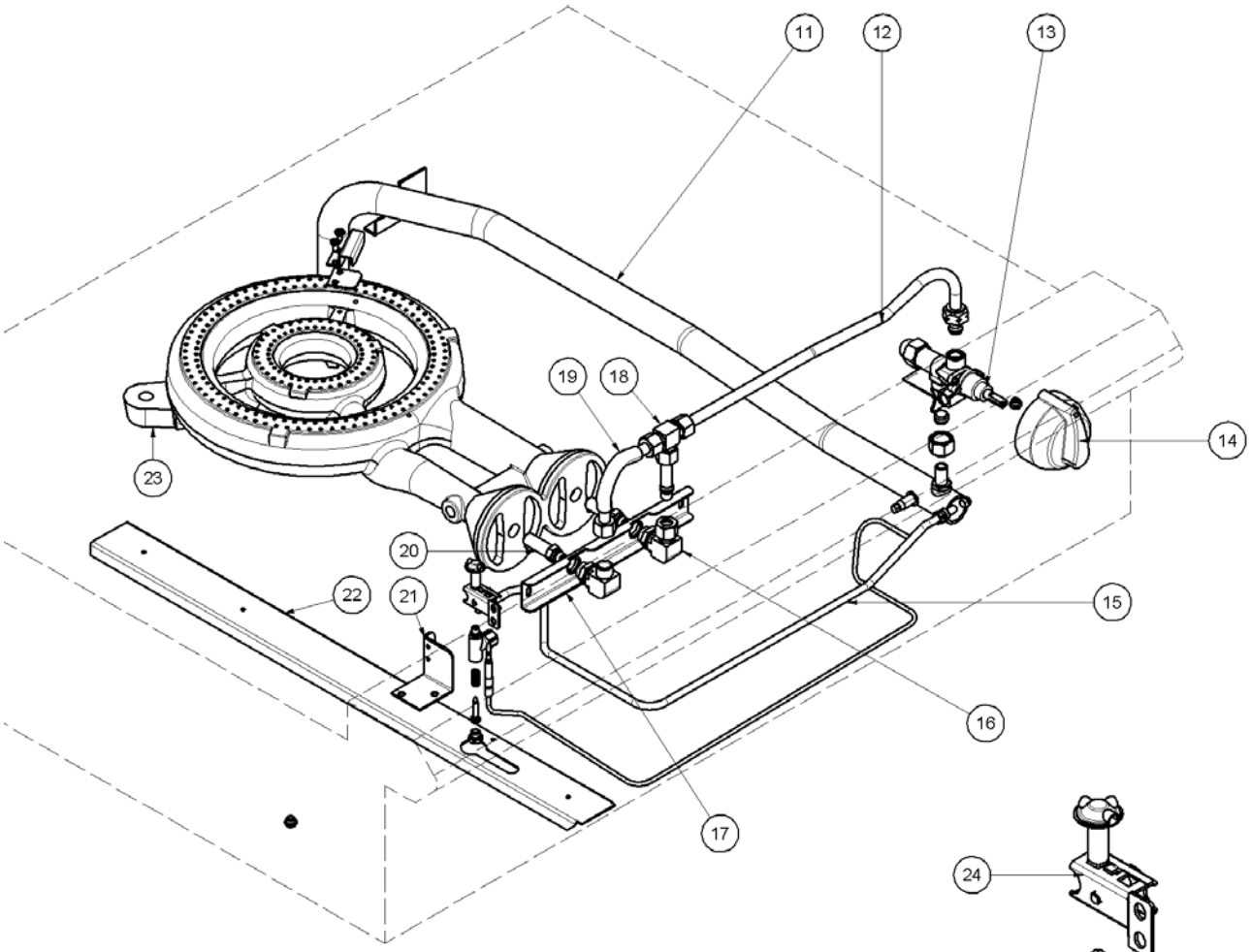
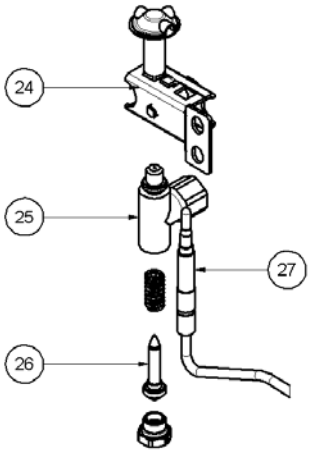
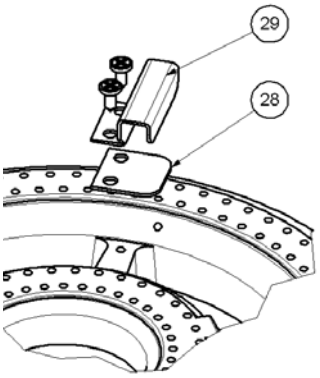
8.1.3 Gas Assembly







ITEM	PART NO	DESCRIPTION
11	227011	SUPPLY PIPE
12	227289	SUPPLY TUBE
13	017800	GAS CONTROL
14	227384	KNOB WALDORF 8MM GAS PF
15	227299	PILOT TUBE
16	229511	INJECTOR ELBOW X 3-8
17	227079	INJECTOR BRACKET
18	020628	TEE 3/8" COMPRESSION BRASS
19	022686	6" FLEXITUBE
20	031170	INJECTOR 1.70mm - INNER RING (NAT GAS)
	031260	INJECTOR 2.60mm - OUTER RING (NAT GAS)
	031110	INJECTOR 1.10mm - INNER RING (LPG/PROP)
	031155	INJECTOR 1.55mm - OUTER RING (LPG/PROP)
21	227090	PILOT MOUNT BRACKET
22	227089	BURNER BOX STIFFENER
23	228853	BURNER KIT
24	230511	PILOT BURNER KIT
25	230511	PART OF ITEM 24 ABOVE
26	227985	PILOT INJECTOR Ø0.35 NAT GAS
	227984	PILOT INJECTOR Ø0.25 LPG/PROPANE
27	019429	THERMOCOUPLE 850MM
28	228103	CROSS LIGHTING HOOD BASE
29	228199	CROSS LIGHTING HOOD

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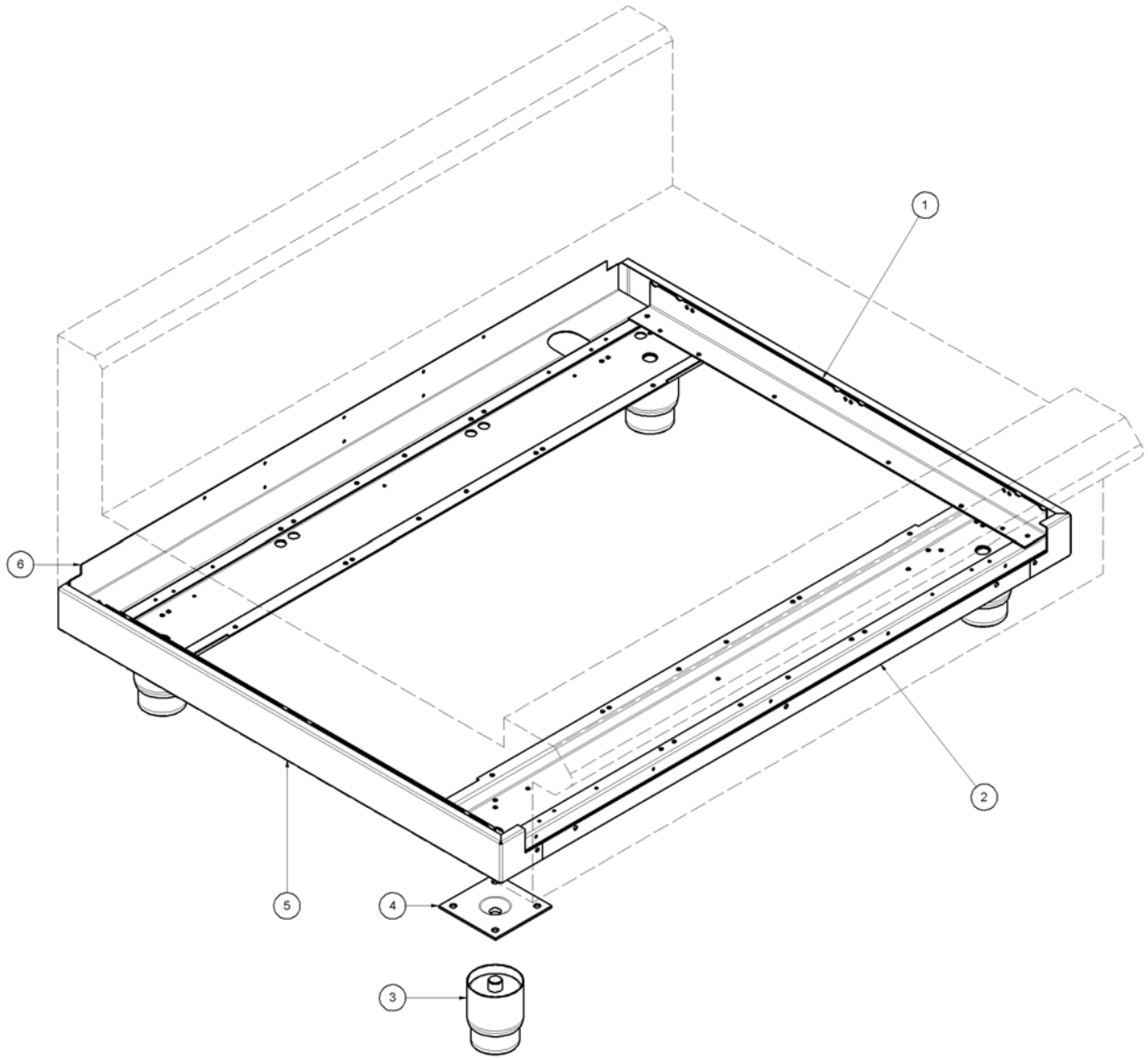
8.2 G57 Base Options

8.2.1 Bench Mount Base



ITEM	PART NO	DESCRIPTION
1	230354	SIDE COVER RH
2	227120	TOP TRIM 900mm
3	227855	LEG 80MM X Ø63.5
4	227852	LEG PLATE
5	230355	SIDE COVER LH
6	227121	HOB BACK PANEL SUPPORT 900mm

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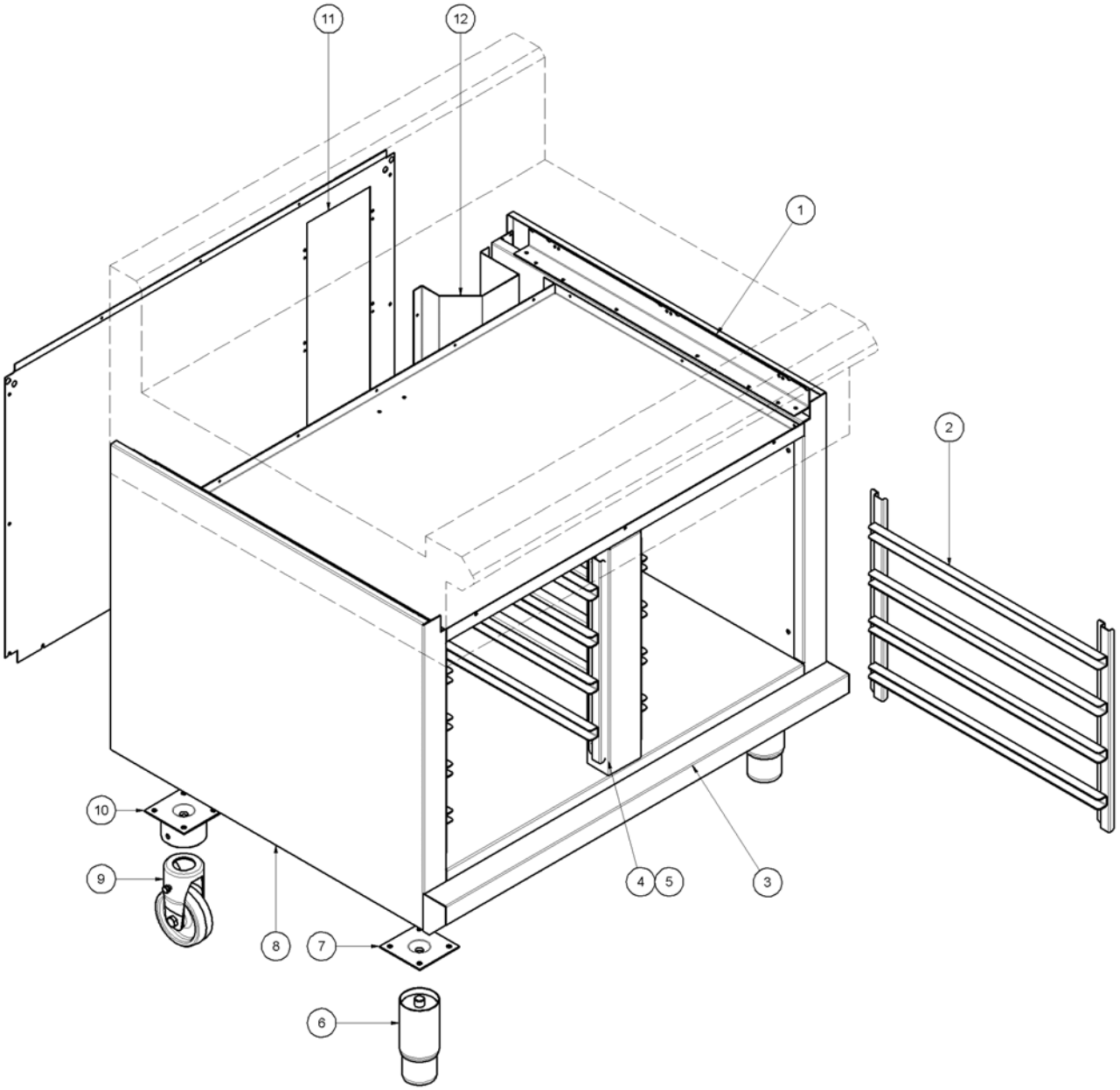
8.2.2 Cabinet Base



ITEM	PART NO	DESCRIPTION
1	227048	SIDE PANEL RH
2	228321	SIDE RACK WA
3	227901	SILL 900MM WA
4	227789	FILLER
5	227787	CENTRE SUPPORT
6	227850	LEG 150MM X Ø63.5
7	227852	LEG PLATE
8	227049	SIDE PANEL LH
9	229674	REAR ROLLER ASSEMBLY
10	229671	LEG RING PLATE THREADED
11	227104	BACK PANEL
12	228935	GAS HOUSING

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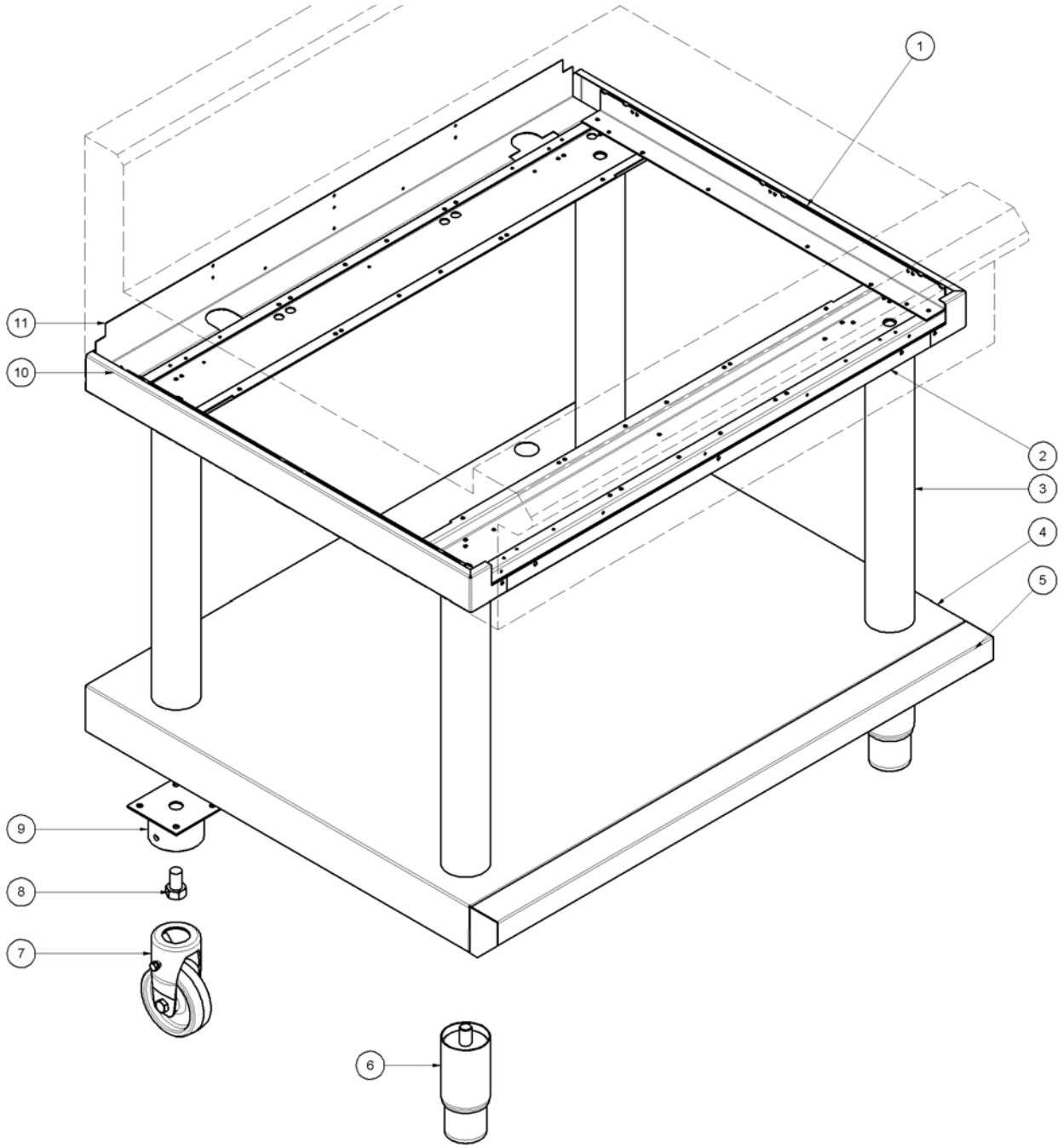
8.2.3 Leg Base



ITEM	PART NO	DESCRIPTION
1	230354	SIDE COVER RH
2	227120	TOP TRIM
3	227853	LEG EXTENSION 530 X Ø63.5
4	227407	BASE TRAY
5	227901	SILL 900MM WA
6	227851	LEG 150MM X Ø63.5 EXTD THEARD
7	229674	REAR ROLLER ASSEMBLY
8	748010	SCREW 5/8"X1 HEX SET ZP
9	229673	LEG RING PLATE PLAIN
10	230355	SIDE COVER LH
11	228312	HOB BACK PANEL SUPPORT

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Conversion Procedure

CAUTION:

Ensure that the appliance is isolated from the gas supply before commencing servicing.

NOTE:

- **These conversions should only be carried out by qualified persons. All connections must be checked for leaks before re-commissioning the appliance.**
- **For all relevant gas specifications refer to the 'Specifications' table at the end of this section.**

Main Burner

1. Remove the control knob from the front control panel. The control knob is a push fit onto the shaft of the gas control valve.
2. Remove the front control panel by slackening the 2 screws on the underside of the front control panel and remove the panel from the front of the target top.
3. Remove the centre casting using the casting removal tool.
4. Remove the 2 half plate castings to reveal the main burner.
5. Remove the 2 front fire bricks and the right hand main fire brick.
6. Unscrew and remove the 2 screws and washers securing the main burner to the target top.
7. Carefully remove the main burner from the target top to reveal the inner and outer ring injectors.

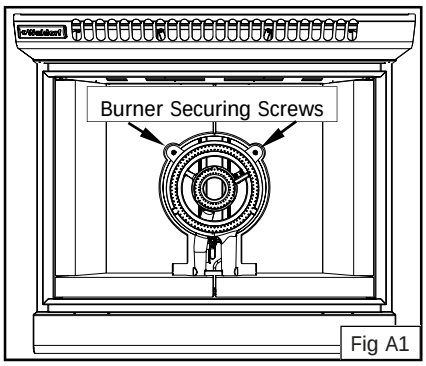

Fig A1

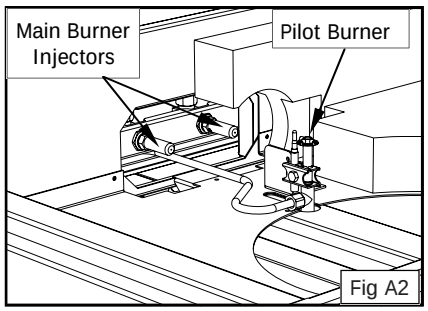

Fig A2

Main Burner Injectors

1. Unscrew the main burner injectors (½" A/F) from the Target Top.
2. Determine the correct injector sizes for the corresponding gas from the rating plate (Refer to the 'Dimensions' section for rating plate location for each model).
3. Replace with the correct size injectors (Note the injector size difference between inner and outer burner rings).
4. Refit the main burner to the target top and secure in place with 2 screws and washers.

NOTE: Ensure that the main burner is pulled fully towards the front of the unit prior to tightening the 2 main burner securing screws.

5. Set the burner mixer screws for correct gas type aeration, as shown in the "Gas Specifications" table.

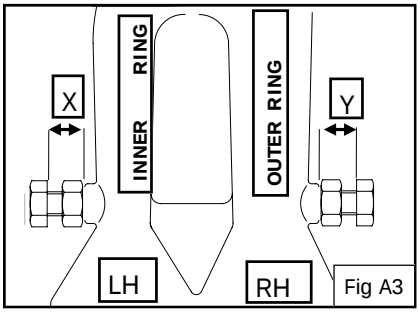

Fig A3

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Pilot Burner

1. To remove the pilot burner, disconnect the gas supply tube from the base of the pilot burner.
2. Remove the bolt securing the retaining plate holding the pilot burner and thermo couple to the mounting bracket. Remove the retaining plate.
3. The pilot burner can now be removed from the mounting bracket.
4. Unscrew the base nut from the pilot burner and withdraw injector and spring from inside the pilot burner.
5. Determine the correct injector size for the corresponding gas from the rating plate. (Refer to the 'Dimensions' section for rating plate locations for each of the models).
6. Re-assemble the pilot burner to the retaining bracket ensuring that the ports in the pilot burner are at the same height as the thermo-couple. Secure the pilot burner and thermocouple to the bracket with the retaining plate and securing screw.

NOTE: Ensure that the pilot burner and thermocouple are correctly located and that the pilot burner aligns with the main burner ignition port. (Refer to Fig A6 for correct fitting and alignment dimensions).

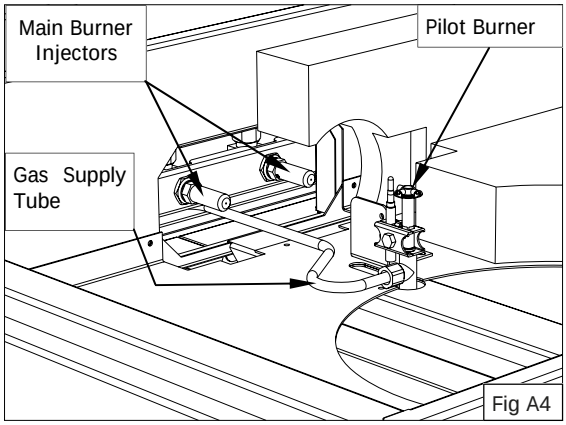

Fig A4

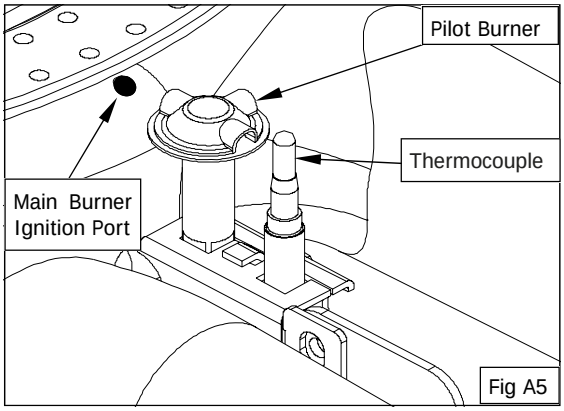

Fig A5

7. Re-connect the gas supply tube to the base of the pilot burner.
8. Refit the right hand main fire brick and the 2 front fire bricks to the target top.
9. Refit the 2 half plate castings to the target top, ensuring that they correctly interlock once fitted. Refit the centre casting using the casting removal tool.
10. Refit the front control panel and tighten the 2 screws on the underside of the front control panel to secure the panel in place.
11. Refit the control knob to the front control panel. The control knob is a push fit onto the shaft of the gas control valve.

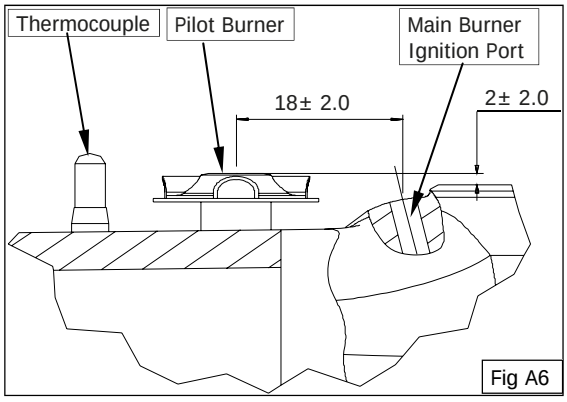

Fig A6

Low Fire Adjustment

Set the burner low fire adjustment. The low fire screw on the gas control valve should be screwed fully in, then unscrewed by the measurement shown in the "Gas Specifications" table at the end of this section.

NOTE: The "Low Fire Screw" should be sealed with coloured paint on completion of the low fire adjustment.

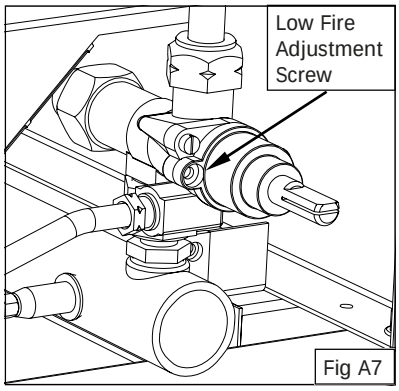

Fig A7

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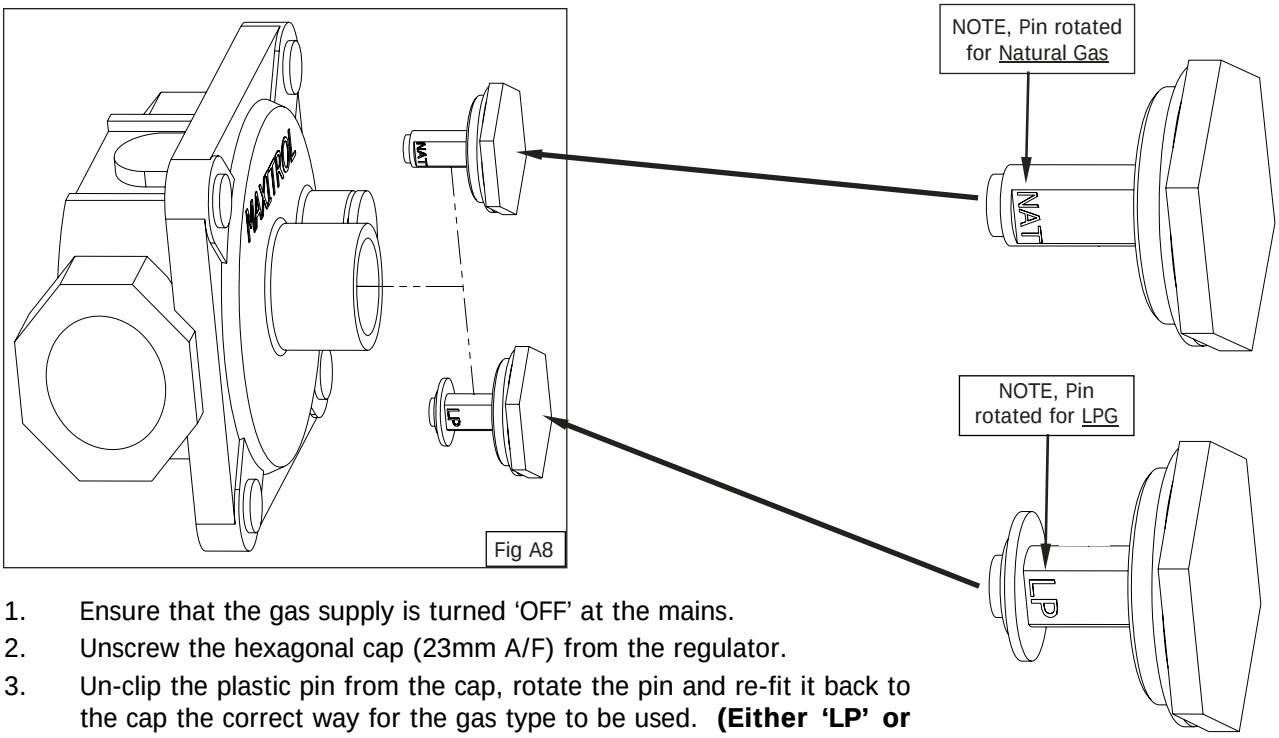
Gas Regulator

NOTE: The regulator supplied is convertible between Natural Gas and LPG, but it's outlet pressure is fixed ex-factory and is NOT to be adjusted.



1. Ensure that the gas supply is turned 'OFF' at the mains.
2. Unscrew the hexagonal cap (23mm A/F) from the regulator.
3. Un-clip the plastic pin from the cap, rotate the pin and re-fit it back to the cap the correct way for the gas type to be used. **(Either 'LP' or 'NAT' should be visible on the flank of the pin once re-fitted to the cap)**.
4. Screw the cap back into the regulator.

Gas Type Identification Label

On completion of the gas conversion, replace the gas type identification labels, located at:-

- The rear of the appliance, above the gas connection.
- Beside the Rating Plate.

Commissioning

Before leaving the converted installation;

1. Check all gas connections for leakages using soapy water or other gas detecting equipment.

WARNING:

DO NOT USE A NAKED FLAME TO CHECK FOR GAS LEAKAGES.

2. Check the following functions in accordance with the operating instructions specified in the "Operation" section of the User manual.
   - Light the Pilot Burner.
   - Light the Main Burner.
   - Check the Low Fire burner operation.
   - Check the High Fire burner operation.
   - Ensure that all the controls operate correctly.
   - Ensure that the operating pressure remains correct

NOTE: If for some reason it is not possible to get the appliance to operate correctly, shut off the gas supply and contact the supplier of this appliance.

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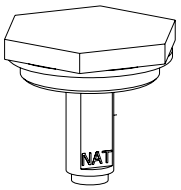
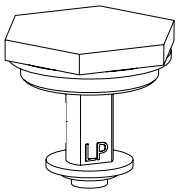
A Appendix A: Gas Type Conversion

Gas Specifications

- Non-UK Only

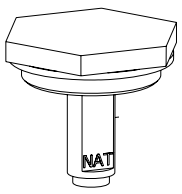
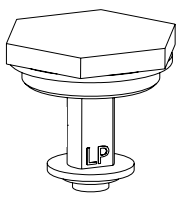
	Natural Gas	LP Gas (Propane)
Main Burner Injector (Inner Ring)	Ø 1.70 mm	Ø 1.10 mm
Main Burner Injector (Outer Ring)	Ø 2.60 mm	Ø 1.55 mm
Pilot Burner Injector	0.35	0.25
Burner Aeration Screw X (Inner)	25 mm	25 mm
Burner Aeration Screw Y (Outer)	28 mm	28 mm
Low Fire Adjustment	$2^1/_2$ turns out (ccw)	1 turn out (ccw)
Operating Pressure	1.0 kPa (*)	2.6 kPa (*)
Gas Regulator Cap Screw		

- UK Only

Appliance Classification

Category: $II_{2H3P.}$

Flue Type: $\mathbf{A_{1.}}$

	Natural Gas (G20)	Propane (G31)
Main Burner Injector (Inner Ring)	Ø 1.70 mm	Ø 1.10 mm
Main Burner Injector (Outer Ring)	Ø 2.60 mm	Ø 1.55 mm
Pilot Burner Injector	0.35	0.25
Burner Aeration Screw X (Inner)	25 mm	20 mm
Burner Aeration Screw Y (Outer)	28 mm	25 mm
Low Fire Adjustment	2½ turns out (ccw)	1¾ turn out (ccw)
Operating Pressure	9.9 mbar (*)	26.8 mbar (*)
Gas Regulator Cap Screw		

* The burner operating pressure is to be measured at the target top hob manifold test point with the target top burner (inner and outer ring) operating at full setting. The operating pressure is ex-factory set, through the appliance regulator and not to be adjusted, apart from when carrying out gas conversion, if required. (Refer to the details in this section for information).

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